

Cocoa Alternatives

Chocolatey indulgence without cocoa

swisschocolate.ch

We develop and manufacture indulgent cocoa-free products for your brand.

Your Options

- Chocolatey taste made from alternative plant-based ingredients
- Custom product variants, e.g. with nuts, fruit or crunchy inclusions
- Development, manufacturing and packaging in Switzerland

Food Brewer – Based on Yellow Peas

Swiss company Food Brewer develops cocoa-free blends and semi-finished products at scale, including cocoa-free masses, made from yellow peas and other locally available plant-based ingredients. The process uses side streams from pea processing, which are refined through careful fermentation and roasting into an ingredient with nutty, roasted and chocolatey notes. Organic certification available.

Product Example: Yodel Bites “Pea & Nuts”

Food Brewer’s cocoa-free bar combines the alternative mass with milk and roasted hazelnut pieces, showcasing a concrete application in a finished indulgent product.



Product example: Yodel Bites by Food Brewer.

Other suppliers:

ChoViva: Cocoa-free alternative based on sunflower seeds.

Foreverland: Based on carob and grape seeds.

From Mass to your branded product

Based on these cocoa alternatives, we develop and manufacture your custom finished product, guiding you from the initial idea all the way to production.
